

## GROWLERS TO GO

Any draught beer is available in growlers so you can enjoy them anytime.  
Just ask your server or bartender and they'll set you up!

Growlers are \$9.95 plus a refundable deposit.

## DRAUGHT BEER

At WildFin we are committed to bringing you some of the finest, Northwest craft brewed beers available. You'll always find a consistent selection of the classic styles and a few unexpected surprises.

<b>WILDFIN SHANDY</b> Lemon	6.50
<b>WILDFIN IPA</b> Anchorage	6.50
<b>BREAKSIDE PILSNER</b> Oregon	6.95
<b>LOOWIT SHADOW SHINOBI IPA</b> Vancouver	6.95
<b>WILDFIN BLONDE</b> Anchorage	6.50
<b>ECLIPTIC CAPELLA PORTER</b> Portland	6.95
<b>WILDFIN BAVARIAN HEFEWEIZEN</b> Anchorage	6.50
<b>BROTHERS CASCADIA BOLD AS LOVE IPA</b> Vancouver	6.95
<b>ROTATING LOCAL SEASONAL TAP</b> Pacific Northwest	6.50
<b>54-40 ROTATING TAP</b> Vancouver	6.50
<b>LAURELWOOD FREE RANGE RED ALE</b> Portland	6.95
<b>GEORGETOWN JOHNNY UTAH PALE ALE</b> Seattle	6.50
<b>PFRIEM PALE ALE</b> Oregon	6.95
<b>WILDFIN BEER SAMPLER</b>	6.95

WildFin IPA, Blonde, Hefeweizen and Laurelwood Free Range Red Ale.

## BEER (MOSTLY) BY THE BOTTLE

<b>COORS LIGHT</b> Golden, Colorado	4.95
<b>GHOSTFISH GRAPEFRUIT IPA</b> Seattle, WA	5.95
<b>PORTLAND KINDA DRY CIDER</b> Clackamas, OR	6.50
<b>RAINIER</b> Somewhere, USA (16oz. can — how else?!?)	2.95
<b>CORONA</b> Somewhere, Mexico	5.95
<b>KALIBER NON-ALCOHOL</b> Dublin, Ireland	4.95
<b>2 TOWNS PACIFIC PINEAPPLE CIDER</b> Corvallis, OR	6.50
<b>FULL SAIL SESSIONS LAGER</b> Hood River, OR	6.95

## COCKTAILS

At WILDFIN we take the art of the cocktail seriously. Premium spirits, fresh made mixes, quality garnish and the correct techniques make the difference. It's easy to mix and "drink" but it takes care, skill and a commitment to quality to craft a fine cocktail.

Our bartenders are professionals in their field so if you don't see your favorite on the menu, just ask and we'll be happy to accommodate your pleasure.

<b>HUCKLEBERRY COLLINS</b> Vodka, limoncello, fresh lemon juice, huckleberry. 10.95
<b>BARREL AGED MANHATTAN</b> James Oliver Rye, Fee Brothers bitters, a little vermouh and a hint of Bénédictine aged in our own oak barrels. 13.95
<b>ROSEMARY LIME COOLER</b> Fresh rosemary, Uncle Val's Botanical gin, cranberry, fresh lime and simple syrup. 9.95
<b>🔥 SCRATCH MARGARITAS</b> Served on the rocks with Blanco tequila, triple sec, fresh lime and simple syrup. 9.95
<b>WILDFIN SANGRIA</b> Red wine, Maraschino liqueur, Triple Sec, lemon, orange and strawberry with a hint of cinnamon. 10.95
<b>BLACK &amp; BLUE MARTINI</b> Rose City vodka, Wild Roots Marionberry vodka, blackberry basil lemonade, balsamic glaze, cracked black pepper. 11.95
<b>BARREL AGED NW OLD FASHIONED</b> Burnside bourbon, orange peel, Angostura bitters. 11.95
<b>MOSCOW MULE</b> Vodka, ginger liqueur, fresh lime, ginger beer. 9.95
<b>THE LAST WORD</b> Walter Collective Gin, Luxardo maraschino liqueur, Green Chartreuse, fresh lime and simple syrup. 13.95
<b>RUBY CAIPIRINHA</b> Cachaca, pomegranate liqueur, ruby red grapefruit juice, fresh lime juice, simple syrup. 10.50
<b>SPICY MEZCAL COOLER</b> Vida Mezcal, basil, orange liqueur, house made habanero & jalapeno tincture, fresh lime and simple syrup. 11.95
<b>WILLAMETTE VALLEY SOUR</b> Heritage Elk Rider bourbon, fresh lemon juice, simple syrup, egg white, red wine float. 11.50

## NON-ALCOHOLIC BEVERAGES

<b>RED BULL</b> Regular or sugar free. 4.50
<b>CRATER LAKE ROOT BEER</b> Portland, Oregon 4.50
<b>SAN PELLEGRINO SPARKLING WATER</b> 4.50
<b>HUMM LEMON GINGER KOMBUCHA</b> 6.50
<b>BEDFORDS SODA</b> 4.50

Orange Creme, Creme Beer, Marionberry Creme, Ginger Beer

## REFRESHERS

<b>BLACKBERRY BASIL LEMONADE</b> Lemonade, Washington blackberries and fresh basil. 4.95
<b>CUCUMBER COOLER</b> Fresh lime, mint, English cucumber, ginger beer. 5.95
<b>MANGO SPARKLER</b> Mango purée, fresh lime, raspberry preserves, lemon lime soda. 5.50
<b>STRAWBERRY TANG</b> Organic lemon ginger kombucha, strawberry sweet & sour. 6.50

## DINNER MENU

August 30th – September 12th

### AROUND TOWN

#### FOURTH PLAIN MULTI-CULTURAL FESTIVAL

Evergreen Park. September 7th, 10am

#### WALK TO END ALZHEIMERS DISEASE

Esther Short Park. September 7th, 10am

#### PEACE AND JUSTICE FAIR

Esther Short Park. September 14th, 9am

#### APPLETREE 5K, MARATHON & SUNSET RUN AT GRANT HOUSE

Grant House Park. September 14th, 9am

#### APPLETREE MARATHON AT GRANT HOUSE

Grant House. September 15th, 7am

## "BARREL TO BAR"

We have found these wonderful Washington and Oregon wines and bring them to you on tap. It's a great way to enjoy a quality glass or bottle of wine and the carbon friendly packaging is great for the environment.

	6oz	9oz	1 liter
<b>ERATH PINOT GRIS</b>	9.95	12.95	30.95
<b>WILDFIN CHARDONNAY</b>	8.95	11.95	28.95
<b>WILDFIN RED BLEND</b>	8.95	11.95	28.95
<b>WINES BY JOE PINOT NOIR</b>	10.95	14.95	31.95
<b>MARYHILL WINEMAKERS RED BLEND</b>	9.95	12.95	30.95
<b>TERRA BLANCA CABERNET SAUVIGNON</b>	11.95	15.95	32.95

## WHITE WINES

### CHARDONNAY

	6oz	9oz	bottle
<b>RYAN PATRICK WA</b>			28.95
<b>BARNARD GRIFFIN WA</b>			30.95
<b>ELOUAN OR</b>			32.95
<b>KENDALL-JACKSON CA</b>	9.95	12.95	29.95
<b>LONG SHADOWS NINE HATS WA</b>			38.95
<b>LANGE OR</b>	10.95	14.95	32.95
<b>L'ECOLE NO. 41 WA</b>			45.95
<b>WOODWARD CANYON WA</b>			56.50

### SAUVIGNON BLANC

<b>CHATEAU STE. MICHELLE HORSE HEAVEN HILLS WA</b>	9.95	12.95	30.95
<b>EOLA OR</b>			28.50
<b>MATTHEWS CELLARS WA</b>			38.95

### PINOT GRIS

<b>VILLA MARIA NZ</b>			28.95
<b>CRISTOM OR</b>			38.95
<b>KESTREL WA</b>			29.95
<b>LONG SHADOWS NINE HATS WA</b>			29.95
<b>BENTON LANE OR</b>			43.50
<b>DAVID HILL PINOT GRIS OR</b>	11.50	15.50	31.95

### ROSÉ

<b>STE. CHAPELLE IDAHO ROSÉ ID</b>	8.95	11.95	27.95
<b>A-Z OR</b>			35.95
<b>DOMAINE SERENE ROSÉ OR</b>			47.95

### OTHER WHITES

<b>CHARLES SMITH KUNG FU RIESLING WA</b>	8.95	11.95	27.95
<b>NINE HATS RIESLING WA</b>			27.50
<b>MARYHILL GEWURZTRAMINER WA</b>			30.50
<b>L'ECOLE CHENIN BLANC WA</b>			35.95
<b>K VINTNERS VIOGNIER WA</b>			43.50
<b>SOKOL BLOSSER EVOLUTION OR</b>			34.95

## SPARKLING

<b>DOMAINE STE. MICHELLE BRUT WA</b>			28.50
<b>ARGYLE BRUT OR</b>			41.50
<b>RUFFINO PROSECCO IT</b>	8.50		27.95

## RED WINES

### CABERNET SAUVIGNON

<b>DRUMHELLER WA</b>	8.95	11.95	27.95
<b>DISRUPTION WA</b>	10.95	14.95	32.95
<b>CHATEAU STE. MICHELLE INDIAN WELLS WA</b>			36.95
<b>VA PIANO WA</b>			58.95
<b>BASEL CELLARS WA</b>			46.95
<b>SLEIGHT OF HAND ILLUSIONIST WA</b>			68.50
<b>WOODWARD CANYON ARTIST SERIES WA</b>			66.95
<b>STAG'S LEAP CA</b>			76.95
<b>LEONETTI WA</b>			120.95
<b>LONG SHADOWS FEATHER WA</b>			72.50

### PINOT NOIR

<b>DUCK POND OR</b>	9.95	12.95	29.95
<b>DAVID HILL OR</b>	12.95	16.95	31.95
<b>JOSH CELLARS OR</b>			39.95
<b>PONZI OR</b>			43.95
<b>CHRISTOM MT. JEFFERSON OR</b>			47.95
<b>ADELSHEIM "BREAKING GROUND" OR</b>			59.95
<b>DOMAINE SERENE OR</b>			71.95
<b>ARGYLE OR</b>			40.95
<b>PENNER-ASH OR</b>			55.95
<b>DOMAINE DROUHIN OR</b>			56.95

### RED BLENDS

<b>RADIUS RED WA</b>	8.50	11.50	27.50
<b>BURNT BRIDGE COUVE CUVÉE WA</b>			44.50
<b>COUGAR CREST WA</b>			37.95
<b>DUNHAM 3 LEGGED RED WA</b>			36.95
<b>APOLLONIE "SOLEGGIO" OR</b>			47.95
<b>L'ECOLE FERGUSON WA</b>			84.50

### OTHER REDS

<b>BASEL CELLARS MERLOT WA</b>	10.95	14.95	30.95
<b>NORTHSTAR MERLOT WA</b>			42.95
<b>LEONETTI MERLOT WA</b>			105.95
<b>POWERS SYRAH WA</b>	9.95	12.95	29.95
<b>CHARLES SMITH BOOM BOOM SYRAH WA</b>			36.50
<b>L'ECOLE SYRAH WA</b>			37.95
<b>NORTH BY NORTHWEST SYRAH WA</b>			57.95
<b>LATAH CREEK RESERVE TEMPRANILLO WA</b>			39.50
<b>GORDON ESTATES TEMPRANILLO WA</b>			39.95
<b>OREGON TERRITORY TEMPRANILLO OR</b>	11.95	15.95	31.95
<b>TERRA BLANCA MALBEC WA</b>	9.95	12.95	29.95
<b>FIDELITAS MALBEC WA</b>			55.95
<b>SEVEN HILLS MALBEC WA</b>			43.95
<b>THURSTON WOLFE ZINFANDEL WA</b>	12.95	16.95	36.95
<b>ROMBAUER ZINFANDEL CA</b>			53.95

## STARTERS

### WILDFIN APPETIZER TOWER

Garlic prawns, calamari, smoked salmon spread. 25.95

### SMOKED ALASKAN SALMON SPREAD

Alder smoked in house, Greek yogurt, lemon, capers, dill. Grilled artisan bread, crisp sweet gherkin. 12.95

### 🔥 SIMPLY THE BEST CALAMARI

Sliced jalapeño and jalapeño lime aioli. 13.95

### PRAWN CEVICHE•

All natural Pacific white prawns, avocado lime verde, jalapeño, spring radish, mango salsa. 11.95

### 🔥 FACE ROCK CHEDDAR FONDUE

Alderwood smoked chicken, apples, Inaba Farms green beans, toasted croutons, Cambozola, WildFin IPA and Face Rock white cheddar. 14.95

### CLAMS NORTHWEST STYLE

Washington manila clams simply simmered in our award winning Seafood Chowder, Grand Central Bakery semolina baguette. 16.95

### GARLIC PRAWNS

Jumbo all natural Pacific white prawns, garlic, artichoke hearts, tomato, fresh herbs, cream, red pepper flakes, soft croutons. 14.95 *Gluten Free Available*

### \*WARM BRIE AND CAMBOZOLA

Pistachio crusted brie, fig jam, Washington pears, blue cheese, balsamic glaze, Grand Central Bakery semolina baguette. 12.95

### WICKED SEAFOOD

Alder smoked and chili rubbed Pacific white prawns and Alaskan scallops, chipotle Gouda grits, cayenne pepper sauce. 14.95

### TACOS AND SLIDERS *Order 1, 2, 3 Or A Dozen, You Get The Idea!*

#### STREET TACOS• *Gluten Free Available*

What's your favorite? each 4.95

#### CAJUN SEARED FISH

Jalapeño aioli, avocado tomatillo salsa & jicama slaw

#### CEVICHE PRAWN

Tomatillo salsa, avocado, jalapeño, spring radish, mango

#### SMOKY CHIPOTLE WAGYU BEEF

Avocado lime verde, tomatillo salsa

#### WAGYU BEEF SLIDERS•

Mishima Reserve Wagyu beef, roasted horseradish onion aioli, crispy sweet onions, brioche bun. 4.50 each or 3 for 12.95

### SUPERFOOD HOUSE SALAD\*

Organic Tuscan kale, cauliflower, walnuts, pumpkin seed, organic farro and quinoa, honey roasted sweet potato, Washington apples, raspberry vinaigrette. 7.95

#### ADD SOME PROTEIN:

*Grilled Chicken Breast, 5.95*

*Grilled Fresh Wild Coho, 8.95*

*House Smoked Wild Coho, 6.95*

*Grilled Sustainable White Prawns, 8.95*

### NORTHWEST SEAFOOD CHOWDER

Corn, fennel, smoked bacon, dry sherry. 7.95

### 🔥 FRENCH ONION SOUP

Swiss cheese, buttermilk fried onions, Grand Central Bakery semolina baguette. 8.95

### ROSEMARY POTATO BREAD

Sweet fig and chive butter. 4.95

### BLUE CHEESE SALAD\*

Blue cheese, romaine, sweet red grapes, Washington pears, bacon onion jam, candied walnuts. 8.95 *Gluten Free*

### 🔥 LATE SUMMER HARVEST SALAD\*

Willie Greens organic baby lettuce, quinoa, farro, Marcona almonds, fresh Washington figs, sweet local pears, onions, Champagne vinaigrette. 8.95

### GRILLED TRAPOLD FARMS AMAIZE CORN

Chipotle honey butter, corn nuts. 7.95

### 🔥 MAC & CHEESE

Corkscrew pasta, lobster cream sauce, Face Rock white cheddar, Parmesan bread crumb topping. 10.95

### TRAPOLD FARMS SUMMER SUCCOTASH

Corn, green beans, red onion, red pepper, basil. 7.95 *Gluten Free*

## SWEET TREATS

### BANANAS FOSTER BREAD PUDDING\*

Vanilla custard, candied walnuts, caramelized pineapple, warm Bananas Foster sauce, Tillamook vanilla ice cream. 8.95

### PEACH PIE

Local peaches, mascarpone cream sauce, Tillamook vanilla bean ice cream. 8.95

### DONUTS

Served with maple bourbon sauce, fried to order and dusted with cinnamon anise sugar. 8.95

### CHOCOLATE OVERLOAD CAKE

Tillamook vanilla ice cream, Ghirardelli chocolate sauce. 8.95

*\* notice: contains or may contain raw or uncooked ingredients consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized juice may increase your risk of foodborne illnesses — eat smart at WildFin!*

🔥 *WildFin signature item*

*\* contains nuts or nut products*

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🔥 *skinnyfin items contain fewer than 650 calories*

## FROM OUR WATERS

*Featuring the finest seafood available from the Pacific Northwest and Alaska. Enjoy a Blue Cheese or Late Summer Harvest Salad for \$5.50.*

### WILDFIN SELECT

*Every summer, WildFin works directly with dedicated hardworking fishermen to provide you with sustainable USDA Certified wild salmon from the waters of Alaska and British Columbia.*

### FRESH WILD COHO• 24.95

### ALASKAN HALIBUT• 34.95

*Choose your preparation:*

#### 🔥🍷 Simply Grilled

Lemon garlic vermouth butter, Columbia Basin roasted marble potato, Inaba Farms green beans, baby tomatoes, avocado lime verde. 636 calories *Gluten Free*

#### Seared

Cajun crusted, Himalayan salt block seared, summer succotash, avocado tomatillo salsa, radish, cilantro.

### DIVER SCALLOPS

Pan seared fresh scallops, cauliflower purée, brown butter kale and baby carrots, herbed bread crumbs. 32.95

### PARMESAN CRUSTED SOLE

Oregon Coast Dover sole, Parmesan breadcrumbs, Bob's Red Mill organic farro risotto, fried capers, butter sauce. 23.95

### MIXED SEAFOOD GRILL•

Wild all natural scallops, Pacific white prawns, fresh wild coho, lemon garlic vermouth butter, avocado basil lime verde, grilled Inaba Farms asparagus, baby carrots. 29.95 *Gluten Free*

### 🔥 ALASKAN SNOW CRAB STUFFED ROASTED COD•

Braised spinach, parmesan, artichokes, red jacket mashed potatoes, chive beurre blanc. 26.95

### “ALL IN” FISH AND CHIPS

Laurelwood Red batter, Northwest seafood chowder, apple cabbage slaw.

*With Alaskan true cod, 24.95*

*With Alaskan halibut, 28.95*

### SHRIMP AND GRITS•

All natural Pacific white prawns, Andouille sausage, tomato, WildFin Blonde ale, smoked Gouda and chipotle grits, sunny side up egg. 25.95

### GRILLED BONELESS IDAHO TROUT

Cucumber Greek yogurt basil sauce, Inaba Farms green beans, mushrooms, Columbia Basin roasted marble potato. 19.95 *Gluten Free*

### PRAWN AND SCALLOP SCAMPI

Wild all natural scallops, Pacific white prawns, artichoke hearts, red pepper flakes, Inaba Farms asparagus, garlic, grape tomatoes, lemon, soft croutons. 28.95 *Gluten Free Available*

### 🔥🍷 SMOKED SALMON BLT SALAD

Crisp iceberg, spinach, soft croutons, avocado dressing, cucumber, bacon, avocado, grape tomatoes. 17.95 622 calories *Gluten Free Available*

### 🍷 SEARED AHI SALAD•

Wild line caught sesame crusted yellowfin, wasabi ginger dressing, arugula, red onion, spring radish, edamame, daikon sprouts, macadamia nuts, bean sprouts, wontons and cilantro. 19.95 638 calories *Gluten Free Available*

### TODAY'S FRESH CATCH•

Ask your server for today's preparation.

## WILDFIN SPECIALTIES

*Enjoy a Blue Cheese or Summer Harvest Salad for \$5.50.*

### 🔥 GRILLED RIBEYE•

16oz. 28 day aged, WildFin steak seasoning, Columbia Basin roasted marble potato, grilled greens beans. 31.95 *Gluten Free*

*Add your choice of Grilled:*

**All Natural Scallops** 10.95 **Pacific White Prawns** 8.95 **Fresh Wild Coho** 8.95

### STRAWBERRY GRAIN BOWL\*

Gonzalez Berry Farm first of the season strawberries, organic farro and quinoa, Tuscan kale, spinach, chèvre cheese, toasted pepitas and walnuts, balsamic. 10.95

#### ADD SOME PROTEIN:

*Grilled Sustainable White Prawns, 8.95 Grilled All Natural Scallops, 10.95*

### PEPPERCORN CRUSTED STEAK•

Petite tender sliced thin, sea salt fries, spinach greens, cherry tomatoes. 22.95 *Gluten Free*

### WILDFIN DINNER HOUSE BURGER•

Bacon onion jam, Cambozola, grilled red onion, arugula, Grand Central Bakery brioche bun, house pickled vegetables, french fries or smoked potato salad with andouille and blue cheese vinaigrette. 18.95 *Udi's Gluten Free Bun (add a buck)*

### GRILLED RIBEYE SANDWICH•

Toasted Dutch crunch roll, creamy blue cheese, grilled red onions, grilled tomato, balsamic dressed arugula, fries. 18.95

### NORTHWEST SEAFOOD FETTUCCINE ALFREDO

Manila clams, alder wood smoked wild salmon, Alaskan white fish, prawns, fresh spinach, mushroom, roasted red peppers, shaved Parmesan. 23.95

### 🔥 CHILI PRAWN MAC & CHEESE

Corkscrew pasta, lobster cream sauce, chili smoked all natural Pacific white prawns, crisp bacon, Face Rock white cheddar, Parmesan bread crumb topping. 19.95

### GRILLED PETITE TENDER WEDGE SALAD•\*

Crisp iceberg, blue cheese, hickory smoked bacon, green onion, sweet tomato, thinly sliced petite tender, balsamic glaze. 19.95

### 🔥 SMOKED CHICKEN CHOP CHOP SALAD

Romaine, salami, garbanzo beans, basil, provolone, tomato, Parmesan, balsamic vinaigrette. 16.95 *Gluten Free*

GENERAL MANAGER Randy Noia CHEF Ryan Roberts